Amendments to the Specification:

Please replace the paragraph beginning at page 2, line 11 with the following amended paragraph:

Thus a simplified method is provided for the preparation of chocolate which during prolonged storage will exhibit less fat bloom or none at all. Compared with the known method, the energy consumption is limited. In the present application the critical temperature is the temperature at which all forms of crystalline fat have changed to the molten state. This temperature may be determined by melting a sample whose fat is in the β condition (obtained, for example, by leaving molten chocolate for at least three days at a temperature of 22°C) and to heat it to a temperature X and to maintain it for one minute at that temperature. The mass is subsequently cooled to 23°C at a rate of 1°C/min. (while avoiding that the liquid chocolate mass comes into contact with a surface whose temperature is more than 3°C lower than that of the chocolate mass), and examined to see whether the β or the β' phase $_{\beta}$develops. This experiment is carried out mechano-statically. That temperature X is the critical temperature with which after cooling again solid chocolate is obtained whose crystallization phase is substantially β'. The melting point of chocolate depends to some extent on the rate of cooling during production. Moreover, the melting point is not one single value, because chocolate has a melting range of several degrees. Indications of temperature with regard to melting temperature are in the present application related to the lowest value of the melting range. For a reliable process, the liquid chocolate mass will generally be heated to at least 2°C, preferably to at least 5°C above the critical temperature. A higher temperature shortens the time during which the chocolate mass

has to be heated above the critical temperature. In the present application, the first temperature is understood to be the temperature at which molten chocolate mass is solidified. This temperature is below the melting temperature of the chocolate. The second temperature, which may also be called the mixing temperature, is suitably at least 2°C below the critical temperature and at least 2°C above the first temperature, conveniently above the melting temperature of the chocolate. Cocoa butter is preferably mixed at a temperature in the vicinity of T_{opt} obtained with the (empirical) formula:

$T_{opt} = 1.44*[St] - 3.3*[Ar\}-6$

[St] being the concentration of stearic acid and [Ar] the concentration of arachidic acid as present in the free and in the ester form in cocoa butter. When the present application refers to a substance not having exceed the critical temperature, this means counting from the last time the substance is at least partially in a crystalline (β) phase.

Please replace the paragraph beginning at page 4, line 7 with the following amended paragraph:

The preparation of chocolate has been widely researched. This has also involved fundamental research on the behaviour of its components such as the crystallization behaviour of cocoa butter. Schlichter-Aronhime, J. et al. Solidification and Polymorphism in Cocoa Butter and the Blooming Problems, in *Crystallization and Polymorphism of Fats and Fatty Acids*, Surfactant Science Series, Vol. 31, edited by N. Garti and K. Sato, Marcel Dekker Inc., New York, pp. 363-393, (1988) ~~(ref. 1)~~ described the formation of stable crystalline seed material in a melt. This may be done by alternating the temperature causing low-melting crystals to

redissolve while more stable crystals are left. Hence, the method described in said (and other) publications relates to cocoa butter in non-stirred (static) conditions. The above publication does not concern a liquid chocolate mass which after all contains in addition a sweetener such as sugar and optionally cocoa powder. It is well known in the art that these factors affect the crystallization behaviour (of fat) in the chocolate. ~~Ref.2~~ Loisel, C. et al. Dynamic Crystallization of Dark Chocolate as Affected by Temperature and Lipid Additives in Journal of Food Science 63 (1), pp. 73-79, (1998), for example, describes the differences between static and dynamic formation of chocolate. ~~Refs. 3 and 4~~ Seguine, E. S., Tempering, the inside story, Manufact. Conf. 71:117-125 (1991) and Bricknell J. et al. Relation of Fat Bloom in Chocolate to Polymorphic Transition in Cocoa Butter, JAOCS, Vol. 75, No. 1, pp. 1609-1615, (1998) describe the effects of other components on the formation of chocolate, and in particular that these may have a considerable effect of the same.

Please replace the paragraph beginning at page 4, line 27 with the following amended paragraph:

To start the process of a continuous production, cocoa butter may be used as the seed material, as prepared according to ~~Ref. 5~~ Adenier, H. et al., Solidification and Polymorphism in Cocoa Butter and the Blooming Problems, Ind. Aliment. Vol. 4, p. 315 (1978), whereas subsequently mixture cooled to approximately the first temperature but having a temperature of at least 30°C, is used as seed material.